

## IN THE CLAIMS

1. (Currently amended) An acidic oil-in-water type emulsified composition, comprising an oil phase and an aqueous phase, wherein said composition comprises the following components (A), (B) and (C):

(A) an oil or fat having a diglyceride content of 30 wt.% or greater,

(B) an egg yolk, ~~the egg yolk containing a lysophospholipid and a phospholipid~~, and

(C) a water soluble soybean polysaccharide.

2. (Currently amended) The acidic oil-in-water emulsified composition of claim 1, wherein said egg yolk comprises a lysophospholipid and a phospholipid and wherein said the lysophospholipid is partially or entirely derived from the egg yolk.

3. (Currently amended) The acidic oil-in-water emulsified composition of claims 1 or 2, wherein said egg yolk comprises a lysophospholipid and a phospholipid and wherein the lysophospholipid is partially or entirely derived from an enzyme treated egg yolk.

4. (Original) The acidic oil-in-water emulsified composition of claim 3, wherein the weight percentage of the lysophospholipid to the total phospholipid is 15% or greater in terms of a phosphorous amount.

5. (Original) The acidic oil-in-water emulsified composition of claim 3, wherein the enzyme is selected from the group consisting of esterases, lipases, phospholipases, and mixtures thereof.

6. (Original) The acidic oil-in-water emulsified composition of claim 1, further comprising a phytosterol, phytosterol esters and mixtures thereof.

7. (Original) The acidic oil-in-water emulsified composition of claim 1, which is obtained by subjecting an aqueous phase containing the egg yolk to mechanical treatment to heighten the viscosity by at least 50% or reducing the solubility of the egg yolk protein by 5 to 60%, each compared with that before treatment, and then adding an oil phase containing the component (A).

8. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein a fatty acid residue of said diglyceride has 8 to 24 carbon atoms.

9. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said diglyceride comprises 55 wt.% or more of unsaturated fatty acid residues.

10. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said diglyceride comprises 70 to 100 wt.% of unsaturated fatty acid residues.

11. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a diglyceride content of 35 to 100%.

12. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a diglyceride content of 50 to 99.9%.

13. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a monoglyceride content is 0 to 5 wt.%.

14. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a free fatty acid content is said oil phase is 1 wt.% or less.

15. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said oil or fat has a triglyceride content is said oil phase is 70 wt.% or less.

16. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein a content of yolk in said composition is from 5 to 20 wt.%.

17. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is comprised of a monosaccharide selected from the group consisting of rhamnose, fucose, arabinose, xylose, galactose, glucose, uronic acid and a mixture thereof.

18. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is prepared by subjecting bean-curd refuse which remains after making bean curd to alkali treatment or hydrolysis.

19. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is prepared by subjecting a residue remaining after extraction of protein from soybean to alkali treatment or hydrolysis.

20. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said water soluble soybean polysaccharide is present in an amount of 0.01 to 10 wt.%.

21. (New) The acidic oil-in-water type emulsified composition of claim 6, wherein said composition comprises a phytosterol in an amount of 1.2 to 10 wt.%.

22. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said aqueous phase comprises water.

23. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said aqueous phase has a pH of from 2 to 6.

24. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein a weight ratio of said oil phase to said aqueous phase ranges from 10/90 to 80/20.

25. (New) The acidic oil-in-water type emulsified composition of claim 1, wherein said composition has a viscosity of 50 kPa s to 500 kPa and a volume average emulsion particle size of from 0.1  $\mu\text{m}$  to 10  $\mu\text{m}$ .